



### **Breads...**

Selection of fresh breads with balsamic vinegar, chilli oil and extra virgin olive oil £7  
(Add hummus for £1)

Garlic bread £6.50

Garlic bread and cheese £7

### **Tapas...**

Squid with tomato, chilli, parsley and sea salt £8

Tiger tail prawns in ginger, garlic and oyster Sauce £9

Crispy shredded beef £9

Fish goujons £7

Selection salamis £7

Whitebait £7

### **Starters...**

Homemade Vegetable Soup, served with bread and butter £10

Baked camembert served with chutney and breads £12

Charcuterie – selection of salamis, parma ham and cheeses with olives and fresh bread £14

Sauteed king prawns in garlic and chilli £12

Smoked salmon with brown bread and butter £12

Fanned Avocado and Prawns in a Rose marie Sauce £12

Smoked mackerel pate served with brown toast £12

Moules mariniere Starter £13 Add frites for a main £18

**If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you**

### **Mains...**

Fillet steak served with roasted shallot, chips and vegetables or a side salad £30 add peppercorn sauce or blue cheese sauce £4

Zarzuela – a northern style Spanish casserole of fish, tiger prawns, mussels, squid and peppers in a chilli and tomato sauce served with bread £23

Beer battered fish and chips served with peas and tartare sauce £18

Grilled Whole megrim Sole with Pancetta and Shrimp butter, New Potatoes and Vegetables £19

Rump of Lamb with dauphinoise potatoes, vegetables and a red wine sauce £22

Beef and ale casserole with mashed potato and vegetables £18

Pot roast partridge cooked in white wine, juniper and sage with sauteed new potatoes and vegetables £21

Vegetables lasagne served with a side salad £18

### **Extras and Sides...**

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chunky chips or frites £5

### **Homemade Desserts...** served with a choice of custard, cream or ice cream

Apple crumble £8.50

Bread and butter pudding £8.50

Crème Brulee £8.50

Treacle Tart £8.50

Lemon and lime torte £8.50

Affogato 1 scoop clotted cream ice cream, single espresso and homemade amaretti biscuits £8 Add a glass of baileys, amaretto or Cointreau for £4.20

Cheeseboard -Black bomber cheddar, Sussex brie, Brighton blue and Summerset Cheddar served with biscuits and homemade chutney £13

Selection of new forest ice cream – Clotted Cream, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, Stem ginger, mango sorbet - 1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00